US envoy Ricciardone leaves to open embassy in Iraq

EU envoys buck death penalty; to visit Munti

Politicians told: Keep out of Iloilo festival



PHILIPPINE DAILY INQUIRER

BALANCED NEWS, FEARLESS VIEWS

High court stops Meralco rate hike

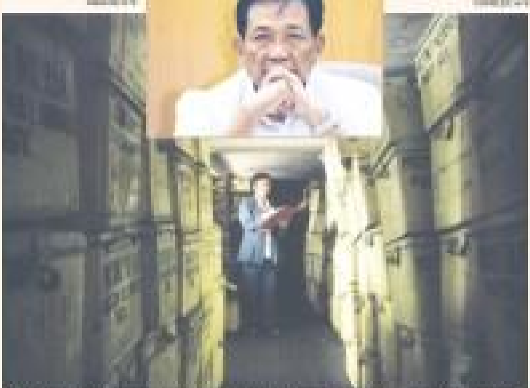
Osmeña claims P2B greased SSS bank deal

Abalos says raps baseless, unfair



Comelec to fight SC decision

Lopez firm told to reply to petition of consumers



Gov't plays down US probe of telecom firms

Gov't vows to hold polls on May 10



LIFELESS DOLPHIN

2 lawmakers warn vs 'No-El' plot

WEATHER FORECAST

Second FRONTPAGE

Let FPJ run, says Lakas solon

US envoy to RP assigned to Iraq

Business prefers manual count to poll postponement



FOE

Lawyer wants Erap travel permit voided

Palace fires JIL member as NTC chief

Military bucks another truce with NPA rebs

By TJ Burgonio

Adversarial stance

No more delays

ENTERTAINMENT

Ogie 'scared' but in fighting mood

By Marinel R. Cruz



McKNIGHT



MRAZ



INGRAM



AUSTIN



ALCASID: "Laban kung laban"

Better year

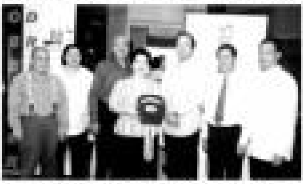
Abba, Spiral Staircase

F4, Bublé, Mraz

CROSSOVER DRIVE REVS IT UP!



















SC slams door on Marcoses on $683-M loot



Lack of merit

'Global freeze' order

Imee out, Boots Anson Roa in

Leftists target 9 more House seats

More progressive groups

Conjoined RP twins shiver in bitter NY winter



THE DAILY GOSPEL

SUPREME COURT DOCTRINES

Cabinet men seek campaign guidelines

Ermita sees no conflict as campaigner

By TJ Burgonio

Another toll hike seen

Abigail L. Ho

High court stops Meralco rate hike

Oral arguments on Jan. 27

Party-list groups

Petition

Provisional orders

Sham public hearing

Serious threat

Political hot potato

P30 billion in concessions

Full benefits

Consumers savings

CHRONOLOGY OF EVENTS

Power play

By PDI Research

Osmeña claims ₱2B greased SSS bank deal

Resign

To diversify holdings

Suspicious timing

Higher acquisition cost

P7.1-B balance

House probe

Half-truths

Senators to work longer hours

By Christine O. Avendaño

Gov't plays down US probe of RP telecom companies

Like a cartel

RP-US route busy

GMA angry

Forecast

Embarrassed

To face court Jan. 15

Politicians told: Keep out of Iloilo festival

Show his people too

Commercialism

Much-awaited

Private foundation

EU envoys oppose death penalty

Lawyers, too

Manila-based

Inspection

Abolition

Comelec to fight Supreme Court decision

Plunder

Accountability

P180 million in commission

Lack of decision

Motion for reconsideration

Above board

New budget

Gov't vows to hold polls on May 10

Faith

Explain SC ruling

Lead time

Public hearing

Selective automation

Easier to do

'Double efforts'

Danger to democracy

Abalos says raps . . .

No access to gov't projects

Outraged

Vigilance

Protective mantle

2 lawmakers warn against 'No-El' plot

Unabashed fraud

Under suspicion

Contingency plans

Human factor

Allowances small

The WORLD

WHO: Bird flu may be deadlier than SARS

Woman blows self up, kills four Israelis



Saddam aide's nephews held by US troops

Ex-Viet leader returns home after 30 years

WORLDBRIEFS

Pakistan becomes a problem for US

UN official, 36 others die in crash

Geek image shattered by new study

Monkeys invade Indian Embassy

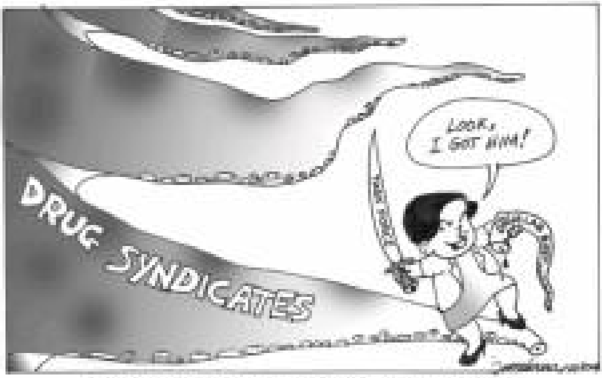
Plans sprout for honeymoon on the Moon

Gadget touted to make dreams to order



INQUIRER

OPINION



The story...

EDITORIALS

[illegible]

...Of our lives

[illegible]

Stop execution of two death convicts

As I See It

Neal H. Cruz

[illegible]

Filipino

There's the Rub

Conrado de Quiros

[illegible]

Electoral mess

POLITICAL TIDBITS

Belinda Olivarez-Cunanan



Inspiration and passion

AT LARGE

Rina Jimenez-David



'Tiangge' of hope

HUMAN FACE

Ma. Ceres P. Doyo



Wish for the new year

YOUNG BLOOD

Leah Parangan

Like a movie

Jan Andrew D. Zubiri

THEY SAID

Bigger voice

Parts switching



A debt long unpaid

PAL on several issues aired

To preserve unity in Aquino family

Hodel was no sadomasochist

LETTERS

Review of IRRI's charter imperative

Mr. Vilma Santos, not Ms Ralph Recto

No 'jueteng' operations observed in Zambo Sur

How to encourage more heinous crimes

PINOY KASI



Michael L. Tan

An unusual politician

Across the NATION

Seized girl, parents reunite after 5 yrs

C. Luzon top cop confirms 'jueteng' back



SURVIVOR

33 Lakas bets declared 'independents'

Cop probing PNP bad eggs ambushed, slain

Drug center fund scam, abuses probed

Bullets killed 12 amid gun ban

OBJECTIVE SEEN INSURANCE

Wife of murdered US Navy man tagged mastermind

INQUIRER Southern Luzon

The miracle of Naga City

BREAKAWAY



Juan Sarmiento

No-twilight zone in Pototan

By Gil Francis G. Arevalo
Legazpi City

MANY caves in Bicol have been explored and written about, but only a few people know about the Pototan Cave in the forests of Albay's Batan Island.

Seven hours

Exotic



WATER from a stream and roof created this cauliflower-like structure, one of the main attractions of the Pototan Cave in Albay's Batan Island.

Total darkness

Legend

The goodness of Badbad, Mangyan 'midwife'

By Madonna T. Virola
Calapan City

HE RUSHED to his Tagalog friends in Calapan City for a day to celebrate Christmas with them. Then, he had to rush back home because his daughter was giving birth in the mountains of Mansalay town, 145 km south of Oriental Mindoro's capital.

Compromise

Kneeling position



BADBAD Mangyan cuts grass for one of his friend's house.

Dangerous

Mountain life

Gift of friendship

Badbad's goodness

FOUR DIGIT

SUERTRES

METRO

MEGALOTTO 6/45

2 5 10 13 19 25

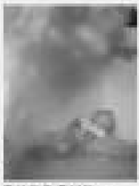
Army brigade to build shelters for Manila fire victims

Aid drive launched for victims

Marquez blames Golez for woes







THE RIGHT FEEL.

U-turn slots on Buendia

Inefficient probe, efficient cover-up

ON TARGET



Separate detention facilities for women, children sought

Demoralization hits WPD unit over shake-up

METROBRIEFS

Pasay City fire

RP LADIES OPEN

Roberto moves up by 1

By Jong Arcano

LORIA Roberto—one of the smallest players in the field at barely five feet—towered over the field with a three-over par 74 yesterday that gave her the opening-round lead in the 2004 Philippine Ladies Open golf championship.



ROBERTO: Towering performance

Rotary tilt unfolds at John Hay, BCC

'Big Wiesy' impresses Els

Aguilar top 'moto' favorite



AGUILAR (left) with Flamma president Ken Fabro during the recent Flamma Awards night, where the Asia-Pacific champion was awarded his seventh National Rider of the Year title.

Federer, Agassi, Roddick win; Henin, Hewitt wallop rivals

Pacquiao is best . . .

NBC stars make Rookie Draft

Ferrer, Camat prevail

SPORTS



Ferrer, Camat prevail

Joven also reaches Asian slugfest q'finals

PUERTO PRINCESA City, Palawan—Lightweight Florencio Ferrer and middleweight Christopher Camat were clear winners, but light welterweight Francis Joven barely squeezed through to the quarterfinals of the 22nd Asian Boxing Championships here Tuesday night.

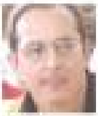
Pacquiao is best featherweight

Still no taker for John Arigo; BCAP protests



ARIGO

RP keglers open bid in Asian Tour


GRANGER

Red-hot Pistons tame Bulls, tally 9th straight win



Welcoat, Fash seek 2nd s'final victory

Bryant out for 5 games

SPORTSWATCH

Joma Gamboa hangs up gloves

Entries gird for World Slasher tilt

Ex-England goalkeeper retires

The other PSA Awards

SPECTATOR



Al S. Mendoza



BADMINTON DUO

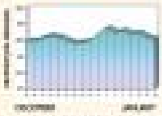
BUSINESS

Editor Raul O. Marcelo
Assistant Editor Camilo S. Marlana



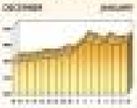
Port operator hikes fees

BSP policy rates seen unchanged



STOCK MARKET

PSE COMPOSITE INDEX



Stocks end 1.3% up on bargain-hunting

Computer litter rate

Breaktime



Conrado R. Banal III

Disclosures

BSP policy rates . . .

MANAGING LENDING RISKS

BSP to initiate creation of central credit bureau

By Doris C. Dumlao

Apec members urged to work as a bloc

By Michelle V. Remo

President GMA awards the "2003 Leading Condominium Developer of the Year"



Breaktime

Business

DoE signs pact with Dutch firm

Moody's to downgrade RP rating by one notch

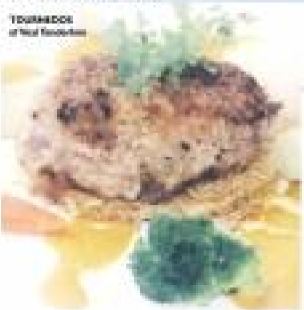
By Doris C. Dumlao

NFA doubles palay budget to ₱4B in '04

By Christine A. Gaylican

Smart's phone subscribers increase to 13M

By Abigail L. Ho



TOURNEDOS of Veal Tenderloin

LIFESTYLE Tastes

Discover the rich culinary tradition of the principality of Liechtenstein

Food for royalty

Text by Dorothy Ferrer
Contributor
Photos by [illegible]

IMAGINE a bowl filled with thick, bitter-sweet chocolate soup playfully spiced with a hint of anise, garnished with a spoonful of pineapple bits and topped with a paper-thin butter cookie sprinkled with poppy seeds for texture.

Not the usual meal ender, it is a sample of the princely dessert whipped up by guest chef Rolf Berger of the renowned Torkel Restaurant in the Rhine Valley for the Liechtenstein food festival at Mandarin Oriental Hotel's Tivoli.

An ample supply of brook chars and river perches, freshwater fishes from the waters surrounding the Torkel Restaurant, were flown in, together with a complete selection of wines from the Prince's collection to complement the menu.

Fish and seafood lovers can enjoy fillet of brook char on potato [illegible] in basil cream, fillet of river perch in olive crust on champagne and grain mustard sauce, fillet of pike perch gratinated with red wine butter and fillet of [illegible] in crisp potato coat served on sour cream sauce and [illegible].

We had fillet of pike perch gratinated with red wine butter. The fish was fork tender. Simply plated, [illegible] of flavors compensated for the lack of drama. [illegible] Pinot Noir 2002 was the perfect accompaniment to this light fish dish.

Those who prefer red meat can try the tournedos of veal tenderloin [illegible] with acacia honey in curry cream sauce. Sitting on a bed of crispy fine egg noodles, the meat by itself, even without the sauce, is already outstanding. But the meat, cooked to medium rare perfection, with the sauce is a delightful savory experience even for those who do not like curry. The curry flavor was not too strong, its robust flavor most likely tempered by the addition of acacia honey that provided a hint of sweetness.

The chef mentioned that Liechtenstein produced acacia honey as the trees thrived in that part of the world.

So discover the culinary mastery of Liechtenstein and feast like the royalties of Europe through the creations of Chef Rolf Berger.

The Liechtenstein food festival at the Tivoli is ongoing until Jan. 25.



CHEFS Rolf Berger (left) and [illegible]



ANISE-SPICED Chocolate Soup with Pineapple



WINES from the Prince's collection complement the dishes.

Cooking classes for beginners

Effective public safety laws needed

The Consumer

Marietta Velasco Gimenez



Kenny Rogers explains

Coin 'monster'

Busted water pipe

Complaints desks







TARO Puff

Celebrating CANTONESE cuisine





Kwang Tong in Glorietta 4 serves fresh, high-quality, made-to-order Chinese fare in a stylish setting

Light cooking

Stylish yet affordable



PANDAN Crepe



MANGO Sago



Baking and cake decorating classes

Start a food business in 2004



Restaurant launches recipe book

The many ways to enjoy 'tikoy'

Almond Jelly

Oriental Chicken Salad

Lemon Chicken

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

SATURDAY

SUNDAY

Tastes LifeStyle



Romantics are preparing surprises for their Valentine

My favorite things and loverly recipes

KITCHEN RESCUE

Reggie Aspiras



IT'S been quite a while since I did a list of favorites. So here's mine... to help you find what you need or want.

[illegible]

The Christmas season is over and Valentine's Day is less than a month away. [illegible]

[illegible]

Nothing is more practical than finding God, that is, falling in love in a quite absolute, final way.

What you love, what seizes your imagination, will affect everything. It will decide what gets you out of bed in the morning, what you will do with your evenings, how you will spend your weekends, what you read, who you know, what breaks your heart, and what amazes you with joy and gratitude.

Fall in love, stay in love and it will decide everything.

(Attributed to Pedro Arrupe, S.J., 1907-1991, superior general of the [illegible])



BOIL the fresh scallops until cooked. Drain.



SAUTE shallots, carrots and ginger. Then add the XO sauce, chili bean paste and mix.



ADD scallops and put some salt, chicken powder, rice wine and potato starch to thicken the sauce.

Savory seafood for the Chinese New Year

Text by Vangie Baga-Reyes
Photos by Roger Caipo

SEAFOODS are always part of traditional Chinese meals during the New Year. Many of China's ancient settlements originated near bodies of water. That's why fish and shellfish provide many of the best-loved and most important fare on the Chinese table.

According to chef Sham Yun Ming, executive chef of China Sea of The Westin Philippine Plaza (tel. 551-5555), if you really want to cook the way the Chinese do, go out of your way to find the best and freshest fish and shellfish available. In some Chinese markets and restaurants, the fish are kept alive in tanks, so you really know they are fresh.

One traditional recipe that Chinese often prepare during the New Year is the Sauteed Fresh Scallops with White Mushroom in XO Sauce.

XO sauce gives flavor and richness to the dish. It is mildly spicy and is a blend of different ingredients such as dried shredded scallops, seafood, Chinese ham, dried shrimps, red chili peppers and other spices. It is dark brown in color and can be used in an assortment of ways—as a sauce, dipping sauce, etc. XO sauce is available in major supermarkets.

The scallops and white mushrooms are sauteed with the XO sauce. Chef Sham Yun Ming says it is best to use fresh scallops in this recipe.

He says all fresh scallops should have a sweet smell and a fresh, moist sheen. They should be refrigerated immediately after purchase and used within a day or two. Frozen scallops are also generally available year-round.

Scallops benefit from brief cooking and are suitable for a variety of preparation methods including sauteing, grilling, broiling and poaching.

The broccoli has to be blanched and should be cooked through, but still firm and crisp.

STEP BY STEP



ADD potato starch to thicken the sauce. Arrange white mushrooms on the platter.



BLANCH the white mushrooms, then drain. Return mushrooms to the wok and saute with salt, chicken powder, sesame oil and chicken broth.



ARRANGE broccoli on a platter. Set aside.



IN a wok, blanch the broccoli with salt and soya oil.



TRANSFER white mushrooms and scallops to the plate with the broccoli.



GARNISH with flowers and serve.

One traditional recipe for this time of year is the Sauteed Fresh Scallops with White Mushroom in XO Sauce

Ingredients

- 150 g broccoli flower
- 150 g fresh scallops
- 150 g white mushrooms
- chopped shallots
- ginger
- carrots
- salt
- chicken powder
- sesame and soya oil
- potato starch to thicken the sauce
- XO sauce
- chili bean paste
- chicken broth
- rice wine

E-mail the author at vbaga@inquirer.com.ph



SAUTEED Fresh Scallops with White Mushroom in XO Sauce

My favorite things and loverly recipes

From page [illegible]

Society of Jesus, 1961-1994)

Happy Valentine's Day!

Sa tuwing naaalala ko ang ... [illegible] ... Thailand ... [illegible]

ALBERT

[illegible] ... The dip from Thai-land that is used for green mangoes is called Nam Prik Pow. Here's the recipe. Enjoy!

Nam Prik Pow

- 4 tbsp oil
- 1/2 c chopped garlic
- 1/2 c garlic
- 2 tbsp coarsely chopped dried red chilies
- 1/2 c (minced and soaked shrimp) (fermented shrimp paste)
- 2 tbsp [illegible] sugar

Heat the oil. Add the garlic and shallots and fry briefly. Remove from the oil and set aside. Add the chilies and fry until they start to change color, then remove them and set aside.

In a mortar and pestle pound the shrimp paste. Add the chilies, garlic and shallots, blending each in before adding the next. Then ... [illegible] ... form.

The sauce should be thick, slightly oily, with a reddish-black color. Adjust chilies, sugar and shrimp to taste.

Dear Reggie,

I'm so in love with my girlfriend. I promised to cook for her on our second month anniversary. Can you give me a recipe that is comparable to heaven on earth? Since we both love fried chicken, can you please give me a "heaven and earth" fried chicken recipe that I can cook for her?

MIGUEL LOPEZ

It would be extremely presumptuous of me to even think that I know how chicken tastes in heaven. Just the same, here's an excellent recipe called Chicken from Heaven with Mushroom Gravy from Earth. May the experience of cooking for her be romantic and may you continue to sing words of endearment till your 50th year... or you can change its name to Devil Fried Chicken with Mushroom Gravy from Hell!

Chicken from Heaven

- 1 kg chicken wings or legs
- Marinade:
- 1 c sour cream
- 1 tsp salt
- 1/4 tsp pepper

In a bowl, combine the first four ... [illegible]

- 1 c flour
- 1 tsp Texas Salt or Seasoned Salt
- 1 tsp salt
- 1/4 tsp pepper

Mushroom gravy

- 1/4 c butter
- 2 tsp chopped garlic
- 1/2 c sliced leeks, green part
- 1/2 c sliced leeks, white part
- 1 c sliced button mushrooms
- 2 tsp brown sauce or gravy mix
- salt and pepper to taste
- 1 tbsp flour
- 1 1/2 c of fresh milk

Dredge marinated chicken in the flour mixture and deep fry in hot oil.

Gravy: In a saucepan, melt butter and whisk flour. Add garlic and all the other ingredients. Gently whisk with milk. Simmer until thick. Season with salt and pepper to taste.